

Amendments to the Specification:

Please replace lines 3 to 7 on page 1 with the following amended paragraph:

This application is a Continuation-In-Part application and claims priority on Canadian patent application serial number 2,351,903 filed on June 26, 2001 and International Patent Application Number PCT/CA01/00663 filed on May 8, 2001 which claims priority on Canadian patent application serial number 2,334,745 filed on February 13, 2001 and on United States serial number 09/566,728, filed May 9, 2000, which is now abandoned.

Please replace lines 20 to 24 on page 5 with the following amended paragraph:

According to ~~a first~~ one aspect of the present invention, there is provided a process for preparation of nutritionally upgraded oilseed meals, which are protein and lipid-rich and have a reduced fibre content, and plant oils from oilseeds for use in fish or other non-human animal diets or human foods comprising the steps of:

Please replace lines 8 to 16 on page 6 with the following amended paragraph:

~~In a second~~ another aspect of this invention, the above-described ~~first~~ aspect can be modified as described herein to provide ~~the second~~ another process aspect. In particular, in the above ~~first~~ aspect, the modifications involve the preparation of protein concentrates and lipid sources from co-processing of animal offal with oilseed for use in fish or other non-human animal feeds,

wherein a cold pressing step of said meat fraction or said mixture obtained from the first aspect above is carried out so as to substantially reduce the particle size of the meat or the mixture and to yield a high value human grade oil and a protein and lipid-rich meal with reduced fibre content. Thus, the second this additional aspect of the process comprises the further steps of:

Please replace lines 24 to 26 on page 8 with the following amendment:

Further, there may also be included the step of drying the protein-rich fraction to reduce its moisture content to below about 10%. Moreover, the moisture content can be between 6% to 9%.

Please replace lines 27 to 29 on page 8 with the following amendment:

In a third yet another aspect of the present invention, there is provided a process for preparation of oilseed protein concentrates from oilseed for use in fish or other non-human animal diets comprising the steps of:

Please replace lines 1 to 13 on page 9 with the following amendment:

- subjecting the oilseed to heat treatment ~~at a temperature and time sufficient under conditions selected to substantially deactivate, destroy or reduce the concentration of at least some of the antinutritional factors components normally present in the oilseed to produce heat-treated seed improve digestibility and reduce moisture content;~~

- dehulling the heat-treated seed to produce a meat fraction and a hull fraction;

- cold pressing the meat fraction to yield a high value human grade oil and a moisture containing protein and lipid-rich meal having a reduced fibre content;
- blending the protein and lipid-rich meal with water and an antioxidant to produce a blended mixture;
- cooking the blended mixture under conditions selected to substantially improve protein digestibility to obtain a cooked mixture; and
- separating the cooked mixture into a stick water fraction, a moisture containing protein-rich fraction, and an oil fraction.
- ~~- providing the source of unhydrolyzed animal product selected from animal offal, whole fish, fish by-catch and whole birds;~~
- ~~- cooking the mixture at a temperature of about 85 - 95°C for a time sufficient to improve protein digestibility and free the bound water present in the animal offal and facilitate the separation of protein from the lipid in the animal product and the oilseed;~~
- ~~- removing fluid from the mixture to obtain a pressed mixture during the cold pressing step; and,~~
- ~~- drying the pressed mixture at a low temperature for a time sufficient for the pressed mixture to reach a moisture content of about 7 - 10% to provide a protein concentrate.~~

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Please delete lines 8 to 29 on page 14.